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Title: Methods for producing a vegetable product

IPC: -

This is to certify that the attached documents are exact copies of the above mentioned patent application as originally filed.



Patent- og Varemærkestyrelsen  
Økonomi- og Erhvervsministeriet

03 February 2005

Pia Høybye-Olsen



PATENT- OG VAREMÆRKESTYRELSEN

# PATENT COOPERATION TREATY

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INTERNATIONAL SEARCHING AUTHORITY

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To:

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## WRITTEN OPINION OF THE INTERNATIONAL SEARCHING AUTHORITY (PCT Rule 43bis.1)

			Date of mailing (day/month/year) see form PCT/ISA/210 (second sheet)
Applicant's or agent's file reference see form PCT/ISA/220		<b>FOR FURTHER ACTION</b> See paragraph 2 below	
International application No. PCT/DK2005/000039	International filing date (day/month/year) 21.01.2005	Priority date (day/month/year) 23.01.2004	
International Patent Classification (IPC) or both national classification and IPC A23B7/155, A23B7/148, A23L1/216			
Applicant NOVOZYMES A/S			

### 1. This opinion contains indications relating to the following items:

- Box No. I Basis of the opinion
- Box No. II Priority
- Box No. III Non-establishment of opinion with regard to novelty, inventive step and industrial applicability
- Box No. IV Lack of unity of invention
- Box No. V Reasoned statement under Rule 43bis.1(a)(i) with regard to novelty, inventive step or industrial applicability; citations and explanations supporting such statement
- Box No. VI Certain documents cited
- Box No. VII Certain defects in the international application
- Box No. VIII Certain observations on the international application

### 2. FURTHER ACTION

If a demand for international preliminary examination is made, this opinion will usually be considered to be a written opinion of the International Preliminary Examining Authority ("IPEA"). However, this does not apply where the applicant chooses an Authority other than this one to be the IPEA and the chosen IPEA has notified the International Bureau under Rule 66.1bis(b) that written opinions of this International Searching Authority will not be so considered.

If this opinion is, as provided above, considered to be a written opinion of the IPEA, the applicant is invited to submit to the IPEA a written reply together, where appropriate, with amendments, before the expiration of three months from the date of mailing of Form PCT/ISA/220 or before the expiration of 22 months from the priority date, whichever expires later.

For further options, see Form PCT/ISA/220.

### 3. For further details, see notes to Form PCT/ISA/220.

Name and mailing address of the ISA:



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**WRITTEN OPINION OF THE  
INTERNATIONAL SEARCHING AUTHORITY**

International application No.  
PCT/DK2005/000039

**Box No. I Basis of the opinion**

1. With regard to the language, this opinion has been established on the basis of the international application in the language in which it was filed, unless otherwise indicated under this item.  
 This opinion has been established on the basis of a translation from the original language into the following language , which is the language of a translation furnished for the purposes of international search (under Rules 12.3 and 23.1(b)).
2. With regard to any **nucleotide and/or amino acid sequence** disclosed in the international application and necessary to the claimed invention, this opinion has been established on the basis of:
  - a. type of material:  
 a sequence listing  
 table(s) related to the sequence listing
  - b. format of material:  
 in written format  
 in computer readable form
  - c. time of filing/furnishing:  
 contained in the international application as filed.  
 filed together with the international application in computer readable form.  
 furnished subsequently to this Authority for the purposes of search.
3.  In addition, in the case that more than one version or copy of a sequence listing and/or table relating thereto has been filed or furnished, the required statements that the information in the subsequent or additional copies is identical to that in the application as filed or does not go beyond the application as filed, as appropriate, were furnished.
4. Additional comments:

**WRITTEN OPINION OF THE  
INTERNATIONAL SEARCHING AUTHORITY**

International application No.  
PCT/DK2005/000039

**Box No. V Reasoned statement under Rule 43bis.1(a)(i) with regard to novelty, inventive step or  
industrial applicability; citations and explanations supporting such statement**

**1. Statement**

Novelty (N)                  Yes: Claims      1-8  
                                No: Claims

Inventive step (IS)           Yes: Claims  
                                No: Claims      1-8

Industrial applicability (IA)   Yes: Claims      1-8  
                                No: Claims

**2. Citations and explanations**

**see separate sheet**

**WRITTEN OPINION OF THE  
INTERNATIONAL SEARCHING  
AUTHORITY (SEPARATE SHEET)**

International application No.

PCT/DK2005/000039

**Re Item V**

Reference is made to the following documents :

- D1 : GB 1 299 009 A (HAUPTGENOSSENSCHAFT) 6 December 1972
- D2 : US 4 389 424 A (HASEGAWA ET AL) 21 June 1983 (1983-06-21)
- D3 : US 3 658 559 A (FRANZ MOHWINKEL) 25 April 1972 (1972-04-25)
- D4 : US 5 447 734 A (STREET ET AL) 5 September 1995 (1995-09-05)
- D5 : GB 1 204 092 A (MOHWINKEL) 3 September 1970 (1970-09-03)
- D6 : DE 195 41 857 A1 (BROCK) 15 May 1997 (1997-05-15)
- D7 : GB 1 195 667 A (BALLARIN) 17 June 1970 (1970-06-17)
- D8 : US 2002/114864 A1 (SOE JORN BORCH ET AL) 22 August 2002
- D9 : WO 01/78524 A (NOVO NORDISK 25 October 2001

Remark : Claim 8 refers to a product produced by a specific process. These claims are admissible only if the products as such fulfill the requirements for patentability.

Claims defining a product in terms of a process are to be construed as claims to the product as such.

1. The present application does not meet the criteria of Article 33(1) PCT, because the subject-matter of claims 1-8 does not involve an inventive step in the sense of Article 33(3) PCT.

Documents D1 - D7 disclose (abstract , claims) a process for producing vacuum packed pre-boiled vegetable products comprising removing the peel from the vegetable , cutting or slicing , vacuum packing the vegetable product and boiling the vegetable before or after the packaging step.

The document D1 can be regarded as being the closest prior art to the subject-matter of claims 1,2,8 ; from which the subject-matter of claims 1,2,8 differs in that an oxidoreductase enzyme composition is added to the vegetable product.

The problem to be solved by the present invention may therefore be regarded as the provision of a method for producing vacuum packed pre-boiled vegetable products with improved organoleptical properties.

The solution proposed in claims 1,2,8 of the present application cannot be considered as involving an inventive step (Article 33(3) PCT) , because the technical features of adding an effective amount of an enzyme composition comprising an oxidoreductase enzyme (glucose oxidase , hexose oxidase , laccase , ...) derived from f.i. Aspergillus

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AUTHORITY (SEPARATE SHEET)**

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sp. , and a catalase enzyme to potato pieces is already described in documents D8 ( par.35,47-57,ex.11,claims) and D9 (p2-14,examples,claims) as providing the same advantages as in the present application. The skilled person would therefore regard it as a normal option to include these features in the process described in the closest prior art document in order to solve the problem posed.

2. Dependent claims 3-7 do not contain any features which , in combination with the features of any claim to which they refer , meet the requirements of the PCT in respect of inventive step (Article 33(3) PCT) , because the technical features of these claims are also disclosed in documents D8 or D9.

**METHODS FOR PRODUCING A VEGETABLE PRODUCT**

23 JAN. 2004

Modtaget

**Field of the Invention**

The present invention relates to methods for producing a vacuum packed pre-boiled vegetable product.

**Background**

Vacuum packed pre-boiled vegetable products are widely used by the food service sector, catering, institutions as well as by private households.

A conventional process for production for a vacuum packed pre-boiled vegetable product, such as a vacuum packed pre-boiled potato product, may comprise the steps of washing, peeling, cutting, packaging, boiling and cooling. The vacuum packed pre-boiled vegetable product may be stored refrigerated at approximately 4°C, for up to several weeks. During storage an off-flavour/off-taste may develop as a result of oxidative processes. It is an object of the present disclosure to provide improved methods for producing a vacuum packed pre-boiled vegetable product comprising vegetables or vegetable pieces having an improved flavour/taste when the package is opened and prepared for consumption following storage.

**Summary of the Invention**

The present invention relates to a method for producing from a vegetable a vacuum packed pre-boiled vegetable product, comprising: a) removing the peel from the vegetable, b) contacting the vegetable with an effective amount of an oxidoreductase enzyme; and, c) vacuum packaging the enzyme-treated vegetable, wherein the enzyme-treated vegetable are boiled before or after step (c) to produce a vacuum packed pre-boiled vegetable product.

The present invention further relates to a method for packaging a vegetable product, comprising: a) adding to the vegetable an effective amount of an oxidoreductase enzyme; and, b) vacuum packaging the enzyme-treated vegetable, wherein the enzyme-treated vegetable are boiled before or after step (b) to produce a vacuum packed pre-boiled vegetable product.

The invention also relates to vacuum packed pre-boiled vegetable products obtained by the methods of the present invention.

**Detailed Description of the Invention**

The vacuum packed pre-boiled vegetable product of the present invention may be produced from any edible vegetable, preferred are root vegetables, i.e. any fleshy edible underground roots or tubers, e.g. beet, beetroot, cassava, celeriac, celery root, cocoyam, dasheen, edda, Irish potato, Jerusalem artichoke, murphy, parsnip, potato, radish, salsify,

sunchoke, sweet potato, taro, taro root, tater, turnip, vegetable, veggie, white potato, yam. Preferred for the invention are potato and carrot.

In the methods of the present invention, the potato may be of any variety and/or cultivar including, but not limited to Agata, Agria, Alex, Amadeus, Arno, Artana, Asparges, 5 Asva, Atlantic, Balanse, Berber, Bintje, Burren, Calla, Carrera, Centennial Russet, Dali, Danva, Desiree, Ditta, Exempla, Exquisa, Fakse, Filea, Folva, Fontane, Godiva, Green Mountain, Hamlet, Hanna, Hansa, Hela, Imperia, Inova, Jaerla, Jutlandia, Kardal, Kardent, Karida, Karnico, Kennebec, Kenva, King Edward, Kuras, Lady Rosetta, Laura, Liva, Marabel, Marion, Mercury, Milva Revelino, Minea, Nicola, Norchip, Norgold Russet "BC", Norland, 10 Octavia, Oleva, Panda, Posmo, Prudent, Raja, Raja Bonanza, Red Pontiac, Red Warba, Revelino, Russet Burbank, Sava, Sebago, Secura, Senator, Seresta, Shepody, Sibu, Sieglinde, Sirtema, Stefano, Superior, Sydens Dronning, Symfonia, Tertus, Timate, Tivoli, Torva, Ukama, Victoria, Vivaldi, and White Rose.

The vegetable may be peeled using any appropriate method, e.g. by steam peeling, or 15 by applying an alkali solution followed by mechanical action, e.g. brushing. Apart from being peeled the vegetable may remain whole or it may be divided into smaller parts before being packaged, such as by slicing, chopping or by another appropriate technique to produce vegetable pieces, e.g. in the shape of slices or strips.

As described a vacuum packed pre-boiled vegetable product may develop an off-flavour/off-taste during storage. This off-flavour/off-taste may be due to oxidative processes. 20 By contacting the vegetable/vegetable pieces with an enzyme composition comprising an oxidoreductase enzyme the off-flavour/off-taste can be reduced. Without being bound by theory it is proposed that the beneficial effect is due to the action of the enzyme composition reducing the amount of oxygen present on the surface of the vegetable/vegetable pieces and 25 in the residual process water accompanying the vacuum packaged vegetable/vegetable pieces. Oxidative processes which would otherwise give rise to volatile compounds causing off-flavour/off-taste are thereby inhibited.

The oxidoreductase enzyme may be any oxidoreductase enzyme selected from the list consisting of; glucose oxidase, galactose oxidase, hexose oxidase, carbohydrate oxidase, 30 pyranose oxidase, amino acid oxidase, and laccase. Preferably the oxidoreductase enzyme is a glucose oxidase. In an especially preferred embodiment the enzyme composition further comprises a catalase.

Glucose oxidase (EC1.1.3.4) catalyzes the reaction beta-D-glucose + O<sub>2</sub> <=> D-glucono-1,5-lactone + H<sub>2</sub>O<sub>2</sub>. Catalase (EC1.11.1.6) catalyzes the reaction H<sub>2</sub>O<sub>2</sub> <=> ½ O<sub>2</sub> + 35 H<sub>2</sub>O. The over-all result is the consummation of ½O<sub>2</sub> for every molecule of glucose oxidized.

Glucose may be added as a substrate for the oxidoreductase, particularly in the amount of 0.005% to 10%, more particularly 0.01 to 2.5% (w/w), or most particular in the amount of 0.05 to 0.5 % (w/w). In an embodiment the vegetable/vegetable pieces are further contacted with an additional enzyme, such as a pectinase, an alpha-amylase, an

amyloglucosidase or a maltogenic alpha-amylase.

In the methods of the present invention, any oxidoreductase and/or glucose oxidase may be used which possesses suitable enzyme activity in an appropriate pH and temperature range. It is preferable that the enzymes are active over broad pH and temperature ranges.

5 In a preferred embodiment, the enzymes have a pH optimum in the range of about 3 to about 10. In a more preferred embodiment, the enzyme(s) has a pH optimum in the range of about 4.5 to about 8.5.

10 In another preferred embodiment, the enzymes have a temperature optimum in the range of about 5°C to about 100°C. In a more preferred embodiment, the enzymes have a temperature optimum in the range of about 25°C to about 75°C.

15 The term "effective amount" is defined herein as an amount of one or more enzymes that is sufficient for providing a measurable effect on at least one property of interest of the vegetable product.

The term "property of interest" is defined herein as the flavour and/or taste qualities of  
15 the vegetable product.

20 The source of the enzymes is not critical for use in the methods of the present invention for improving one or more properties of a vegetable product. Accordingly, the enzymes may be obtained from any source such as a plant, micro organism, or animal. The enzymes are preferably obtained from a microbial source, such as a bacterium or a fungus,  
25 e.g., a filamentous fungus or yeast and may be obtained by techniques conventionally used in the art.

25 In a preferred embodiment, the enzymes are obtained from a bacterial source. For example, the enzymes may be obtained from an *Acetobacter*, *Acinetobacter*, *Agrobacterium*, *Alcaligenes*, *Arthrobacter*, *Azotobacter*, *Bacillus*, *Comamonas*, *Clostridium*, *Gluconobacter*, *Halobacterium*, *Mycobacterium*, *Rhizobium*, *Salmonella*, *Serratia*, *Streptomyces*, *E. coli*, *Pseudomonas*, *Wolinella*, or *methylotrophic* bacterium strain.

30 In a more preferred embodiment, the enzymes are obtained from an *Acetobacter aceti*, *Alcaligenes faecalis*, *Arthrobacter oxidans*, *Azotobacter vinelandii*, *Bacillus alkalophilus*, *Bacillus amyloliquefaciens*, *Bacillus anitratum*, *Bacillus brevis*, *Bacillus circulans*, *Bacillus coagulans*, *Bacillus lautus*, *Bacillus lentinus*, *Bacillus licheniformis*, *Bacillus megaterium*, *Bacillus stearothermophilus*, *Bacillus subtilis*, *Bacillus thuringiensis*, *Comamonas testosteroni*, *Clostridium tyrobutyricum*, *Gluconobacter dioxyacetica*, *Gluconobacter liquefaciens*, *Gluconobacter suboxydans*, *Halobacterium cutirubrum*, *Mycobacterium convolutum*, *Rhizobium melioti*, *Salmonella typhimurium*, *Serratia marcescens*, *Streptomyces lividans*, *Streptomyces murinus*, *Pseudomonas aeruginosa*, *Pseudomonas fluorescens*, *Pseudomonas putida*, or *Wolinella succinogenes* strain.

35 In another preferred embodiment, the enzymes are obtained from a fungal source. For example, the enzymes may be obtained from a yeast strain such as a *Candida*, *Kluyveromyces*, *Pichia*, *Saccharomyces*, *Schizosaccharomyces*, or *Yarrowia* strain; or from a

filamentous fungal strain such as an *Acremonium*, *Aspergillus*, *Aureobasidium*, *Chrysosporium*, *Cryptococcus*, *Filibasidium*, *Fusarium*, *Humicola*, *Magnaporthe*, *Monilia*, *Mucor*, *Myceliophthora*, *Neocallimastix*, *Neurospora*, *Paecilomyces*, *Penicillium*, *Phanerochaete*, *Piromyces*, *Schizophyllum*, *Sclerotium*, *Sporotrichum*, *Talaromyces*,  
5 *Thermoascus*, *Thielavia*, *Tolypocladium*, or *Trichoderma* strain.

In another more preferred embodiment, the enzymes are obtained from an *Aspergillus aculeatus*, *Aspergillus awamori*, *Aspergillus foetidus*, *Aspergillus japonicus*, *Aspergillus nidulans*, *Aspergillus niger*, *Aspergillus oryzae*, *Chrysosporium lignorum*, *Fusarium bactridioides*, *Fusarium cerealis*, *Fusarium crookwellense*, *Fusarium culmorum*, *Fusarium graminearum*, *Fusarium graminum*, *Fusarium heterosporum*, *Fusarium negundi*, *Fusarium oxysporum*, *Fusarium reticulatum*, *Fusarium roseum*, *Fusarium sambucinum*, *Fusarium sarcochroum*, *Fusarium sulphureum*, *Fusarium toruloseum*, *Fusarium trichothecioides*, *Fusarium venenatum*, *Humicola insolens*, *Humicola lanuginosa*, *Monilia sitophila*, *Mucor miehei*, *Myceliophthora thermophila*, *Neurospora crassa*, *Penicillium purpurogenum*,  
10 *Phanerochaete chrysoporum*, *Polyporus pinsitus*, *Polyporus versicolour*, *Sclerotium rolfsii*, *Sporotrichum thermophile*, *Trichoderma citrinoviride*, *Trichoderma hamatum*, *Trichoderma harzianum*, *Trichoderma koningii*, *Trichoderma longibrachiatum*, *Trichoderma polysporum*,  
15 *Trichoderma reesei*, *Trichoderma saturnisporum*, or *Trichoderma viride* strain.

The enzymes may be obtained from the organism in question by any suitable  
20 technique and in particular by use of recombinant DNA techniques known in the art (c.f. Sambrook, J. et al., 1989, Molecular Cloning, A Laboratory Manual, Cold Spring Harbor Press, Cold Spring Harbor, NY, USA). The use of recombinant DNA techniques generally comprises cultivation of a host cell transformed with a recombinant DNA vector, consisting of the product gene of interest inserted between an appropriate promoter and terminator, in a  
25 culture medium under conditions permitting the expression of the enzyme and recovering the enzyme from the culture. The DNA sequence may be of genomic, cDNA or synthetic origin or any mixture of these, and may be isolated or synthesized in accordance with methods known in the art. The enzyme may also be obtained from its naturally occurring source, such as a plant or organism, or relevant part thereof.

30 A suitable glucose oxidase (EC 1.1.3.4) may be a fungal glucose oxidase, in particular from a strain of *Aspergillus*, such as an *Aspergillus niger* glucose oxidase, or a glucose oxidase from a strain of *Cladosporium* sp. in particular from *Cladosporium oxysporum*. In the methods of the present invention, the enzymes may be obtained from commercial suppliers, preferably from Novozymes A/S. Commercially available glucose oxidases useful in the  
35 present invention are GLUZYME™ 2.500 BG, GLUZYME™ 10000 BG and GLUZYME™ MONO 10000 BG, available from Novozymes A/S, Denmark). Other commercially available glucose oxidases useful in the present invention are FERMIZYME™ GO 10.000 and FERMIZYME™ GO 1500 available from DSM, HYDERASE™ 15 and HYDERASE™ HC available from Amano.

A suitable hexose oxidase useful in the present invention is GRINDAMYL SUREBAKE™ from Danisco A/S, Denmark.

5 A suitable laccase (EC 1.10.3.-) may be a fungal laccase, in particular from a strain of *Myceliophthora*. A suitable carbohydrate oxidase (EC 1.1.3.-) may be a fungal carbohydrate oxidase, in particular from a strain of *Michrodochium*, and most particularly from a strain of *Michrodochium nivale*.

10 A suitable catalase (EC1.11.1.6) may be a fungal glucose oxidase, in particular from a strain of *Aspergillus*, such as an *Aspergillus niger* glucose oxidase or from a strain of *Cladosporium* sp. in particular from *Cladosporium oxysporum*. The catalase may be present as a side activity of the glucose oxidase composition. In the methods of the present invention, such an enzyme composition may be obtained from commercial suppliers, preferably from Novozymes A/S. Commercially available glucose oxidases compositions comprising an appropriate catalase side activity useful in the present invention are GLUZYME™ 2.500 BG, GLUZYME™ 10000 BG and GLUZYME™ MONO 10000 BG, available from Novozymes A/S, 15 Denmark).

20 The treatment of the vegetable/vegetable pieces with the one or more enzymes necessarily involves contacting the vegetable/vegetable pieces with the enzyme(s) under suitable conditions. Accordingly, the enzyme treatment may be performed by contacting the vegetable/vegetable pieces with one or more enzymes in an aqueous solution. The aqueous enzyme composition may comprise a single enzyme component, e.g., a mono-component enzyme composition, or a mixture of two or more enzymes. The enzyme treatment can be performed by immersing the vegetable/vegetable pieces in the aqueous solution. Preferably the enzyme treatment is performed by adding an enzyme preparation to the process water already applied during the process, e.g. to the rinse bath(s). In another embodiment an aqueous enzyme solution may be sprayed onto the vegetable/vegetable pieces. The enzymatic treatment of the vegetable/vegetable pieces is performed for a period of time sufficient to provide the desired property to the vegetable/vegetable pieces product. The vegetable/vegetable pieces is preferably treated for a duration of at least 1 minute, more preferably at least 2 minutes, even more preferably at least 5 minutes, and most preferably at 25 least 10 minutes. The duration of the treatment is measured from the application of enzymes, i.e. from the beginning of submerging the vegetable in the enzyme solution or from spraying on the enzyme solution, to the inactivation of the enzyme, i.e. by boiling or heat treatment of the vegetable.

30 Thus, the enzymes to be used in the methods of the present invention may be in any form suitable for the use in question, e.g., in the form of a dry powder, agglomerated powder, or granulate, in particular a non-dusting granulate, a liquid, in particular a stabilized liquid, or a protected enzyme.

In terms of enzyme activity, the appropriate dosage of a given enzyme will depend on the enzyme in question. The skilled person may determine a suitable enzyme unit dosage on

the basis of methods known in the art.

In the methods of the present invention wherein the enzyme composition is added to the process water, the effective amount of the glucose oxidase, e.g. GLUZYME™ 10000 BG or GLUZYME™ MONO 10000 BG, is about 0.001 g to about 200 g enzyme protein per litre process water, more preferably about 0.01 g to about 20 g per litre process water, even more preferably about 0.1 g to about 2 g per litre process water, and most preferably about 0.2 g per litre process water.

The glucose oxidase is present in the solution in the process water in an amount effective for reducing off-flavor in the finished product, particularly 1 to 20000 GODU per litre process water, particularly 10 to 15000 GODU per litre process water, particularly 50 to 10000 GODU per litre process water, particularly 500 to 7500 GODU per litre process water or more particularly 1000 to 5000 GODU per litre process water, or most particularly around 2000 GODU per litre process water.

One GODU (Glucose Oxidase Units) is the amount of glucose oxidase enzyme, which under standard conditions (i.e. pH 5.6, 30°C, 20 min. incubation time, acetate buffer, and glucose 16.2 g/l as substrate) forms 1 micromol of hydrogen peroxide per minute.

Depending on the stability of the enzyme stability and the oxygen level in the process water the enzyme may remain active in effective amounts for 1 hr or up to several days.

The methods of the present invention may further comprise the step of blanching the vegetable. Preferably, blanching is performed prior to enzyme treatment. The blanching may be performed in accordance with procedures well-known in the art (see, for example, U.S. Patent No. 4,254,153 and Andersson et al., 1994, Critical Reviews in Food Science and Nutrition 34: 229-251). The blanching may, for example, be performed by heating the vegetable/vegetable pieces in an aqueous solution, preferably in the temperature range of about 70°C to about 100°C for about 2 to about 15 minutes, more preferably in the temperature range of about 75°C to about 90°C for about 4 to about 10 minutes, and most preferably at about 75°C for about 10 minutes. Alternatively, the vegetable/vegetable pieces may be blanched in steam, such as for about 2 to about 10 minutes.

It is understood that any of the embodiments described herein may be combined to produce a vegetable product.

The invention also relates to vegetable products obtained by the methods of the present invention.

The present invention is further described by the following examples that should not be construed as limiting the scope of the invention.

35

#### Materials and methods

The enzyme preparations used were commercial oxidoreductases: GLUZYME™ 10000 BG and GLUZYME™ MONO 10000 BG both available from Novozymes A/S.

FLAVOURSTAR™, a laccase preparation comprising a laccase from *Myceliophthora*

thermophila, available from Novozymes A/S.

Sensory analysis was carried out by a panel of eight judges. The flavour/taste of vacuum packaged pre-boiled potato tubers was rated using a scale from 0 to 15, where 0 referred to least off-flavour/off-taste (fresh taste) and 15 to most off-flavour/off-taste. Prior to 5 the sensory analysis a small training was conducted comparing freshly produced potatoes (5 days of storage) with the reference applied in the evaluation (3 weeks of storage). Vacuum packed, boiled potato samples of 3 kg were cut portioned in small cubes with lids and served at room temperature. The samples were tested in triplicates served in random order. The results are given as mean value of the eight judges.

10

#### Example 1

Glucose oxidase was tested on potato in semi-industrial scale. Potatoes (c.v. Sava, size 40/45, 20.3% DS) were de-stoned, rinsed for dirt and the peel removed by steaming and subsequently brushed off. The tubers were rinsed twice in water. 3 kg lots of rinsed potato 15 tubers were incubated for 6 minutes at about 28°C in 3 L of enzyme solution comprising glucose oxidase (GLUZYME™ 10000 BG or GLUZYME™ MONO 10000 BG) in a concentration of 0.2 g/L and 1.6 g Dextrose/L. The water was drained and the potato tubers were vacuum-packed with approx. 100 ml of residual enzyme solution. The packed potatoes 20 were boiled in the package for about 68 minutes at 95°C and cooled down. The vacuum-packed pre-boiled potatoes were stored for three weeks in a refrigerator at about 4°C until the sensory analysis was performed.

**Table 1: Sensory analysis of vacuum packed potatoes.**

Treatment	Flavour/taste value
Reference	9.95
GLUZYME™ 10000 BG	6.93
GLUZYME™ MONO 10000 BG	7.18

Addition of GLUZYME™ 10000 BG or GLUZYME™ MONO 10000 BG clearly reduced 25 the amount of off-flavour/off-taste compared to the reference, and hereby improved the taste of the potatoes.

#### Example 2

A laccase preparation originating from *Myceliophthora* is tested in semi-industrial scale 30 as described above in Example 1. 3 kg of rinsed potato tubers are incubated in 3 L of tap water containing FLAVOURSTAR™ in the amount of 1 g/L or 0.2 g/L. The improvement of taste and reduction of off-flavour note is comparable to the effect obtained with glucose oxidase in example 1.

**Example 3**

A carbohydrate oxidase from *Microdochium nivale* (*Gerlachia oryzae*) is tested in semi-industrial scale as described above in Example 1. 3 kg of rinsed potato tubers are  
5 incubated in 3 L of tap water containing 5-80 mg enzyme protein/L. The improvement of taste and reduction of off-flavour note is comparable to the effect obtained with glucose oxidase in example 1.

**Claims**

1. A method for producing from a vegetable a vacuum packed pre-boiled vegetable product, comprising:
  - 5 a. removing the peel from the vegetable,
  - b. contacting the vegetable with an effective amount of an enzyme composition comprising an oxidoreductase enzyme; and,
  - c. vacuum packaging the enzyme-treated vegetable,  
wherein the enzyme-treated vegetable are boiled before or after step (c) to produce a  
10 vacuum packed pre-boiled vegetable product.
2. A method for packaging a vegetable product, comprising:
  - a. adding to the vegetable product an effective amount of an enzyme composition comprising an oxidoreductase enzyme; and,
  - 15 b. vacuum packaging the vegetable product  
wherein the vegetable are boiled before or after step (b) to produce a vacuum packed  
pre-boiled vegetable product.
3. The method of claims 1-2, wherein the vegetable is a potato.
4. The method of claims 1-3, wherein the oxidoreductase enzyme is an enzyme selected  
20 from the list consisting of; glucose oxidase, galactose oxidase, hexose oxidase,  
carbohydrate oxidase, pyranose oxidase, amino acid oxidase, and laccase
5. The method of claims 1-4, wherein the glucose oxidase is derived from *Aspergillus*  
sp., preferably from *Aspergillus oryzae* or *Aspergillus niger*, or from *Bacillus* sp.,  
preferably from *Bacillus licheniformis*.
6. The method of claims 1-5, wherein further an effective amount of a catalase enzyme is  
25 present in the enzyme composition.
7. The method of any of claims 1-6, further comprising cutting the peeled vegetable into  
pieces, such as slices or strips.
8. A vacuum packed pre-boiled vegetable product obtained by the method of any of  
claims 1-7.

**Abstract**

The present invention relates to methods for producing vacuum packed pre-boiled vegetable products as well as to for packaging a vegetable product. The invention further relates to vacuum packed pre-boiled vegetable products obtained by the methods of the  
5 present invention.

# PATENT COOPERATION TREATY

From the  
INTERNATIONAL SEARCHING AUTHORITY

REC'D 04 MAY 2005

PCT

To:

see form PCT/ISA/220

## WRITTEN OPINION OF THE INTERNATIONAL SEARCHING AUTHORITY (PCT Rule 43bis.1)

		Date of mailing (day/month/year) see form PCT/ISA/210 (second sheet)
Applicant's or agent's file reference see form PCT/ISA/220		<b>FOR FURTHER ACTION</b> See paragraph 2 below
International application No. PCT/DK2005/000039	International filing date (day/month/year) 21.01.2005	Priority date (day/month/year) 23.01.2004
International Patent Classification (IPC) or both national classification and IPC A23B7/155, A23B7/148, A23L1/216		
Applicant NOVOZYMES A/S		

### 1. This opinion contains indications relating to the following items:

- Box No. I Basis of the opinion
- Box No. II Priority
- Box No. III Non-establishment of opinion with regard to novelty, inventive step and industrial applicability
- Box No. IV Lack of unity of invention
- Box No. V Reasoned statement under Rule 43bis.1(a)(i) with regard to novelty, inventive step or industrial applicability; citations and explanations supporting such statement
- Box No. VI Certain documents cited
- Box No. VII Certain defects in the international application
- Box No. VIII Certain observations on the international application

### 2. FURTHER ACTION

If a demand for international preliminary examination is made, this opinion will usually be considered to be a written opinion of the International Preliminary Examining Authority ("IPEA"). However, this does not apply where the applicant chooses an Authority other than this one to be the IPEA and the chosen IPEA has notified the International Bureau under Rule 66.1bis(b) that written opinions of this International Searching Authority will not be so considered.

If this opinion is, as provided above, considered to be a written opinion of the IPEA, the applicant is invited to submit to the IPEA a written reply together, where appropriate, with amendments, before the expiration of three months from the date of mailing of Form PCT/ISA/220 or before the expiration of 22 months from the priority date, whichever expires later.

For further options, see Form PCT/ISA/220.

### 3. For further details, see notes to Form PCT/ISA/220.

Name and mailing address of the ISA:



European Patent Office - P.B. 5818 Patentlaan 2  
NL-2280 HV Rijswijk - Pays Bas  
Tel. +31 70 340 - 2040 Tx: 31 651 epo nl  
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**WRITTEN OPINION OF THE  
INTERNATIONAL SEARCHING AUTHORITY**

International application No.  
PCT/DK2005/000039

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**Box No. I Basis of the opinion**

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1. With regard to the language, this opinion has been established on the basis of the international application in the language in which it was filed, unless otherwise indicated under this item.  
 This opinion has been established on the basis of a translation from the original language into the following language , which is the language of a translation furnished for the purposes of international search (under Rules 12.3 and 23.1(b)).
2. With regard to any nucleotide and/or amino acid sequence disclosed in the international application and necessary to the claimed invention, this opinion has been established on the basis of:
  - a. type of material:  
 a sequence listing  
 table(s) related to the sequence listing
  - b. format of material:  
 in written format  
 in computer readable form
  - c. time of filing/furnishing:  
 contained in the international application as filed.  
 filed together with the international application in computer readable form.  
 furnished subsequently to this Authority for the purposes of search.
3.  In addition, in the case that more than one version or copy of a sequence listing and/or table relating thereto has been filed or furnished, the required statements that the information in the subsequent or additional copies is identical to that in the application as filed or does not go beyond the application as filed, as appropriate, were furnished.
4. Additional comments:

**WRITTEN OPINION OF THE  
INTERNATIONAL SEARCHING AUTHORITY**

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**Box No. V Reasoned statement under Rule 43bis.1(a)(i) with regard to novelty, inventive step or  
industrial applicability; citations and explanations supporting such statement**

**1. Statement**

Novelty (N)	Yes: Claims	1-8
	No: Claims	
Inventive step (IS)	Yes: Claims	
	No: Claims	1-8
Industrial applicability (IA)	Yes: Claims	1-8
	No: Claims	

**2. Citations and explanations**

**see separate sheet**

**WRITTEN OPINION OF THE  
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AUTHORITY (SEPARATE SHEET)**

International application No.

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**Re Item V**

Reference is made to the following documents :

- D1 : GB 1 299 009 A (HAUPTGENOSSENSCHAFT) 6 December 1972
- D2 : US 4 389 424 A (HASEGAWA ET AL) 21 June 1983 (1983-06-21)
- D3 : US 3 658 559 A (FRANZ MOHWINKEL) 25 April 1972 (1972-04-25)
- D4 : US 5 447 734 A (STREET ET AL) 5 September 1995 (1995-09-05)
- D5 : GB 1 204 092 A (MOHWINKEL) 3 September 1970 (1970-09-03)
- D6 : DE 195 41 857 A1 (BROCK) 15 May 1997 (1997-05-15)
- D7 : GB 1 195 667 A (BALLARIN) 17 June 1970 (1970-06-17)
- D8 : US 2002/114864 A1 (SOE JORN BORCH ET AL) 22 August 2002
- D9 : WO '01/78524 A (NOVO NORDISK 25 October 2001

Remark : Claim 8 refers to a product produced by a specific process. These claims are admissible only if the products as such fulfill the requirements for patentability.

Claims defining a product in terms of a process are to be construed as claims to the product as such.

1. The present application does not meet the criteria of Article 33(1) PCT, because the subject-matter of claims 1-8 does not involve an inventive step in the sense of Article 33(3) PCT.

Documents D1 - D7 disclose (abstract , claims) a process for producing vacuum packed pre-boiled vegetable products comprising removing the peel from the vegetable , cutting or slicing , vacuum packing the vegetable product and boiling the vegetable before or after the packaging step.

The document D1 can be regarded as being the closest prior art to the subject-matter of claims 1,2,8 ; from which the subject-matter of claims 1,2,8 differs in that an oxidoreductase enzyme composition is added to the vegetable product.

The problem to be solved by the present invention may therefore be regarded as the provision of a method for producing vacuum packed pre-boiled vegetable products with improved organoleptical properties.

The solution proposed in claims 1,2,8 of the present application cannot be considered as involving an inventive step (Article 33(3) PCT) , because the technical features of adding an effective amount of an enzyme composition comprising an oxidoreductase enzyme (glucose oxidase , hexose oxidase , laccase , ...) derived from f.i. Aspergillus

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AUTHORITY (SEPARATE SHEET)**

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sp. , and a catalase enzyme to potato pieces is already described in documents D8 ( par.35,47-57,ex.11,claims) and D9 (p2-14,examples,claims) as providing the same advantages as in the present application. The skilled person would therefore regard it as a normal option to include these features in the process described in the closest prior art document in order to solve the problem posed.

2. Dependent claims 3-7 do not contain any features which , in combination with the features of any claim to which they refer , meet the requirements of the PCT in respect of inventive step (Article 33(3) PCT) , because the technical features of these claims are also disclosed in documents D8 or D9.